



PATENT SPECIFICATION

Application Date: Jan. 30, 1920. No. 2967/20.

161,740

Complete Left: Nov. 25, 1920.

Complete Accepted: Apr. 21, 1921.

PROVISIONAL SPECIFICATION.

A Process of Ornamenting Cakes and Confectionery generally.

I, WILLIAM VANSO DAWKINGS, of 58, Canterbury Road, Whitstable, in the County of Kent, Baker, do hereby declare the nature of this invention to be as follows:—

This invention relates to an improved process of ornamenting cakes or other confectionery or like goods.

The object of the invention is to simplify the process of applying ornament to cakes and the like, and especially to improve the resultant effect when applied.

Usually in this class of ornamentation material has been applied to the surface to be ornamented by squeezing from a collapsible paper or tube, but this has been a very limited effect owing to the difficulty of dealing with small ornament, and has of necessity been dependent upon the artistic tastes of the operator.

Though applicable to other goods the invention will be described in reference to a cake in order to simplify the matter, and in regard thereto, the invention consists in first applying a transparent adhesive to the surface to be ornamented, the said adhesive being of quite harmless character as an edible for human consumption, for instance, gum arabic or gelatine, the former having the further considerable advantage that it dries very quickly and is very transparent. Both materials, however, or other materials of like nature, are specifically used of transparent character because I have found that this quality results in giving a certain brightness to the ornament when completed, which is not otherwise present if applied without the said transparent layer.

The final ornamentation is provided by sprinkling sugar or other edible substance, which may be coloured to taste, over the adhesive surface before it dries the fine granules of the sugar coating then adhering firmly and showing the brightened effect before referred to.

Several means are effective for the application of the transparent adhesive, for instance, it may be simply painted on by hand, but a most effective means is to make use of a stencil of metal, stiff paper, or the like, upon which quite an elaborate design may be cut and applied even by an unskilled artistic worker. The adhesive may further be applied in one design through a plurality of stencils, each of which when the sprinkling process takes place can be covered with a sugar coating of different colours, it being understood that the coloured coating should be of small granular formation.

As a modification for the application of the adhesive this may be applied by means of a rubber or other stamp having the design formed on the stamp, the sugar coating again being applied before the drying of the adhesive.

By the use of this invention either elaborate designs, or printed words, or representations of almost any object can easily be applied by an unskilled worker, and a most effective result obtained at small expense.

Dated this 30th day of January, 1920.

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[Price 1/-]

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COMPLETE SPECIFICATION.

A Process of Ornamenting Cakes and Confectionery generally.

I, WILLIAM VANSON DAVKINGS, of 58, Canterbury Road, Whitstable, in the County of Kent, a subject of the King of Great Britain, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to an improved process of ornamenting cakes or other confectionery or like goods.

The object of the invention is to simplify the process of applying ornament to cakes and the like, and especially to improve the resultant effect when applied.

Usually in this class of ornamentation material has been applied to the surface to be ornamented by squeezing from a collapsible paper or tube, but this has been a very limited effect owing to the difficulty of dealing with small ornament, and has of necessity, been dependent upon the artistic tastes of the operator.

Though applicable to other goods the invention will be described in reference to a cake in order to simplify the matter, and in regard thereto, the invention consists in first applying a transparent adhesive to the surface to be ornamented, the said adhesive being of quite harmless character as an edible for human consumption, for instance, gum arabic or gelatine, the former having the further considerable advantage that it dries very quickly and is very transparent. Both materials, however, or other materials of like nature, are specifically used of transparent character because I have found that this quality, results in giving a certain brightness to the ornament when completed, which is not otherwise present if applied without the said transparent layer.

The final ornamentation is provided by sprinkling granulated sugar or other edible substance, which may be coloured to taste, over the adhesive surface before it dries, the fine granules of the sugar coating then adhering firmly and showing the brightened effect before referred to.

Several means are effective for the application of the transparent adhesive, for instance, it may be simply painted on by hand, when of course, skilled talent is required; but a most effective means

is to make use of a stencil of metal, stiff paper, or the like, upon which quite an elaborate design may be cut, and applied even by an unskilled artistic worker. The adhesive may further be applied in one design, through a plurality of stencils, so that the design is built up in sections in different areas of the surface to be ornamented, each of which when the sprinkling process takes place can be covered with a sugar coating of different colours, it being understood that the coloured coating should be of small granular formation.

When flowers are the subject of design the ornament may be formed in sections, on the same layer, of coloured transparent material selected according to the part of the flower the respective section represents, and the whole may then be lightly sprinkled with white granulated sugar before the several sections have dried.

As a modification for the application of the adhesive this may be applied by means of a rubber or other stamp having the design formed on the stamp, the sugar coating again being applied before the drying of the adhesive.

Further, considering the application of the invention to the decoration of cakes, which affords suitable subject for explanation, the whole of the top of the cake may be covered with the edible transparent material, and then the surface sprinkled with granulated sugar, whereon a second layer of the transparent material may be applied, either by hand or through a stencil, so as to cover an area to be further ornamented. Before this second applied surface is dry, the sugar or other edible decorative substance is applied, so that it adheres thereto, and thereby relieves or brings out the design on the cake.

By superimposing several layers, when flowers form the subject of the design, a very effective result is obtained, for instance, the cake may be covered, if desired, by the transparent substance, which is allowed to dry, and then the stalk of the flower can be either painted on or applied through a stencil with the transparent substance, which before drying, is sprinkled with suitably coloured

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sugar. Then the petals of the flower can be similarly painted on with the transparent substance and in turn sprinkled with sugar coloured according to the flower chosen for the decoration. When this part of the flower is dry, the centre may be painted in similar manner over the petals, and the decorative substance applied.

10 In building up the decoration in these ways a very good relief result is obtained.

By the use of this invention either elaborate designs or printed words, or representations of almost any object can easily be applied by an unskilled worker, and a most effective result obtained at small expense.

20 Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—

1. A process of ornamenting confectionery consisting in applying to the surface to be ornamented a coating of an edible transparent adhesive substance, the design of which coating is brought out by the application of finely granulated sugar, or other edible substance, whereby a brightness to the ornamentation is obtained.

2. In a process as claimed in Claim 1,

the use of gum arabic or gelatine as the transparent coating.

3. A process as claimed in either of the preceding claims, characterised by applying the transparent surface through a stencil or with an engraved stamp dipped or wetted with the coating material.

4. A process as claimed in any of the preceding claims, in which the design is built up in sections in different areas of the surface to be ornamented, the sections being formed of coloured or uncoloured transparent material to which granulated sugar, white or coloured respectively, is applied, substantially as set forth.

5. A process as claimed in any of the preceding claims, wherein a plurality of transparent coatings are utilised with accompanying layers of sugar or other edible substance, the several layers of sugar being of the same or different colours, substantially as described.

6. The process or ornamenting cakes substantially as described.

7. A product ornamented in the manner described.

Dated this 25th day of November, 1920.

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Redhill: Printed for His Majesty's Stationery Office, by Love & Malcomson, Ltd.—1921.

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